

# FOOD MUSEUM

## Autumn/Winter Programme 2024-5



# FOOD MUSEUM



The Food Museum is a large, semi-rural visitor attraction in the centre of Stowmarket, Suffolk. We are the UK's only museum dedicated to presenting the story of food – how it's grown, made and eaten.

We have a daily programme of talks, tours and demonstrations, as well as plenty of historic buildings, woodland, meadows and farm animals to explore.

Over the autumn and winter months, we've got a wide range of activities and events lined up for all ages, from pressing apples, to baking artisan bread, to cooking up your own festive gifts.

The museum is in the middle of an exciting programme of development to restore historic buildings and create new displays. To find out more, visit our website.

[www.foodmuseum.org.uk](http://www.foodmuseum.org.uk)





# Discover What's Here

## An 84-acre oasis

Take in the tranquil atmosphere of our 84-acre site in the heart of Stowmarket. Discover the heritage of farming and the beauty of the Suffolk countryside, from crops and meadows, to our mile of river trails and historic walled garden.

## 17 fascinating historic buildings

Explore historical buildings telling the story of food production and rural life. See flour being made in our working 18th-century watermill, tour our historic dairy cottages preserved as they were in the 1940s, or take in the Queen Anne house in the heart of our historic farming estate.

## Collection of over 40,000 objects

Our extensive collection covers a diverse range of subjects, with historic objects relating to farming and industrial food production, kitchen and dairy equipment, local communities and traditions, trades and professions, advertising and more.





## Rare breed animals and farmland

Visit our farm area, where you'll meet animals key to the story of farming in East Anglia, including Suffolk Punch horses, Red Poll cattle, Suffolk sheep, hens, turkeys, pigs and more. We rotate crops seasonally and manage an orchard.

## Taster kitchen and exhibition space

A don't miss experience is our annual exhibition, plus try a delicious range of tasters in our demonstration kitchen. Using ingredients sourced from our site and local producers, learn more about cooking processes from our learning team.

## Café, shop and workshop spaces

Whenever you visit, there's something to eat, see or take part in. Talks, tours and activities take place daily, along with seasonal workshops at our wood-fired oven and kitchen. Our café Feast serves delicious food using local ingredients, and our shop offers a range of produce, gifts, prints and more.





# Daily Talks, Tours and Demonstrations

No matter which day you visit the Food Museum, there's always a talk, tour or demonstration to enjoy around the site.

## Daily tastings

11AM-3PM, DAILY

Seasonally revolving tasters using foods grown on site, inspired by stories from our annual exhibition.

## Meet our horses

11AM, DAILY

Get up close to our beautiful Suffolk Punch horse and foal.

## Have-a-go farming

11.30AM, DAILY

Try your hand at a range of different farming practices and techniques, from traditional to modern.



## Down at the dairy tour

2 PM, TUESDAYS, WEDNESDAYS AND SUNDAYS

Explore our early 18th-century cottages, used as the dairy for Abbot's Hall farm.

## Charcoal talk

2 PM, THURSDAYS

Discover the history and process of traditional charcoal making, as well as its many uses.

## Watermill tour

2 PM, FRIDAYS

See our 18th-century watermill in action and learn more about the importance of mills in historic food production.

## Windpump tour

2 PM, SATURDAYS (AND MONDAYS IN SCHOOL/BANK HOLIDAYS)

Learn more about our majestic Victorian windpump, used to drain marshes.

## Animal feeding

3 PM, DAILY

Say hello to our animals during feeding time as you learn about the breeds kept here on site.





# Forty Farms

ANNUAL EXHIBITION UNTIL 2 MARCH 2025

New for 2024, our annual exhibition in the William Bone Building presents the captivating photography of Cumbrian artist-farmer Amy Bateman.

Over a year, she captured the lives and stories of a wide variety of people farming in this breathtaking landscape.

From isolated farmsteads unchanged over generations to businesses at the cutting-edge of innovation; from world-class sheep-breeders to award-winning cheese-makers, Forty Farms is a visual record of farming at a moment of profound change.

**Included in admission**



Photo by Amy Bateman





# Eat to Live or Live to Eat

COMMUNITY EXHIBITION FROM 5 OCTOBER 2024 UNTIL JANUARY 2025

In *Eat to Live or Live to Eat* by Camilla Wordie, 10 photographers have captured the ingredients that 10 people couldn't live without.

Camilla has always found humour, joy and intimacy in learning about other's food habits, whether they be close friends or strangers. She hopes these portraits encourage you to find joy in the simple pleasure of food and the easy conversations it creates.

**Included in admission**



Photo by Emma Lee



## Intro to Sourdough Baking

SATURDAY 7-SUNDAY 8 SEPTEMBER, 10AM

This day-and-a-half workshop will guide you through everything you need to know to start sourdough baking at home. Led by miller and baker Mark Wharton, you'll learn to create and feed your own starter, and how to mix, prove and bake your own perfectly crisp loaves using flour milled at the museum. **Ages 14+. Booking essential. From £100**

## Improving Your Sourdough

SATURDAY 5-SUNDAY 6 OCTOBER, 10AM

For those with a basic knowledge of sourdough baking looking to take it to the next step, this workshop lead by miller and baker Mark will experiment with the use of alternative grains and wet doughs. Learn more and take your bread to the next level! **Ages 14+. Booking essential. From £100**





# Orchard Fruit Preserves

SATURDAY 21 SEPTEMBER, 10AM

From glistening plum jam to ruby-pink quince paste to classic apple jelly, this workshop will use seasonal orchard fruits to teach you the basics of preserves. Surrounded by our Forty Farms exhibition in the gallery kitchen, this is a unique opportunity to explore the past, present and future of preserving food. **Ages 14+. Booking essential. From £30**

# Butchery Masterclass

SUNDAY 17 NOVEMBER, 10AM

Master butcher Nigel Goodchild of Alder Carr Farm will teach you to butcher, prepare and tie traditional cuts and joints from a pig. You'll learn the skills and knowledge to truss your own joints and make sausages at home.

**Ages 14+. Booking essential. £220 per person**



# Apple Week

SATURDAY 26 OCTOBER – SUNDAY 3 NOVEMBER

This October half-term we're celebrating apples with a week of apple-pressing, juice-making, baking workshops, delicious tasters and apple-themed activities for all the family. Increase your knowledge and taste apples from local orchards!

## Daily activities

### Apple Pressing Sessions

DAILY, 10.30AM & 1.30PM

Twice a day in the farm barn, roll up your sleeves and help chop, mash and press locally-grown apples. Learn about the different varieties of apples and take home a bottle of fresh, tasty juice! **Ages 5+. Booking essential. From £5**



## Daily activities

### Apple Cake Baking

TUESDAY, WEDNESDAY, THURSDAY, 11AM

Bake cakes in our wood-fired bread oven, using apples from local orchards. Learn about the best apples to cook with and try different varieties as you go. **Ages 5+.** **Booking essential.** From £6.50

### Apple Week Tasters

DAILY, 11AM-3PM

Taste a wide range of apple varieties including local heritage varieties and sample flights of juices made from the fabulous fruit. **Included in admission**

### Apple Crafts

DAILY

Get stuck in with apple-themed arts and crafts to create your own Apple Week masterpiece! **Included in admission**



# Special activities

## Apple Week Toddler Time

WEDNESDAY 30 OCTOBER, 10AM

We're running a special apple-themed Toddler Time for accompanied under 5s with crafts and treats. Sessions available for Food Museum members only. **Booking essential**

## Apple Swans Demonstration

MONDAY 28 & WEDNESDAY 30 OCTOBER, FRIDAY 1 NOVEMBER, 12PM

Learn how to make edible decorative apple swans to adorn your desserts or table with our talented learning team.

**Included in admission**

## Guided Orchard Walk

THURSDAY 31 OCTOBER, 11AM

Using the recently planted orchard at the museum, we will delve into the heritage of our orchards. We'll look at how they have changed over time from garden resource to commercial expansion, and touch on some of the stories about varieties and uses. **Booking essential. Members free, non-members £10**



# Bonfire Night Celebrations

SATURDAY 2 NOVEMBER, 6PM

Make sure your Bonfire Night goes off with a bang as you join in with our annual Bonfire Night Celebrations!

Enjoy spectacular fireworks and a roaring bonfire, as well as amusements, food trucks and steam engine. An ideal evening of traditional family fun set within our stunning grounds.

**Early bird tickets until 20th October from £4**

**Standard tickets from £5**

**Booking is recommended**





# Christmas Fayre

SUNDAY 24 NOVEMBER, 10AM-4PM

We're taking part in Stowmarket Town Council's Christmas Fayre!

There's entertainment for the whole family in the museum's beautiful grounds and around the town.

Enjoy festive fun and try delicious winter treats! Expect unique market stalls, activities, animals and local festive food and drink offerings.

Keep an eye out on our website for more information about what's on during the day.







# A Christmas Carol

13, 14, 20, 21 DECEMBER

Join us as Magic Floor Productions give you an immersive experience of a classic Dickens tale. See the museum like never before and be transported back to Victorian England. In this costumed promenade performance, you'll follow Scrooge as he visits the past, present and future. There will be mulled wine and mince pies on route! **Booking essential. From £15**

## Relaxed performances

14 & 21 DECEMBER

A performance adapted to suit people who require a more relaxed environment, including people with learning difficulties, autism or sensory communication disorders. This show will be on one level so that it can be accessed by people using mobility scooters or wheelchairs. **Booking essential. From £15**



# Christmas Activities

## Traditional Mince Pies

THURSDAY 28 NOVEMBER, 6PM

Using Suffolk heritage apples and local apple liqueur, learn how to craft your own boozy mince pies for Christmas parties! You'll make your own mincemeat, along with mastering traditional shortcrust pastry. **Ages 18+. Booking essential. From £10**

## Flavoured Christmas Truffles

FRIDAY 6 DECEMBER, 6PM

Using award-winning Suffolk chocolate, this workshop will guide you through creating delicious flavoured truffles. Create a selection of sweets to fill, coat or dust with seasonal extras. **Ages 18+. Booking essential. Check website for prices**

## Christmas Fudge

THURSDAY 12 DECEMBER, 6PM

Fill the stockings, secret Santa, or sweet jar this year with a delicious festive treat! Learn to make traditional Christmas fudge in our demonstration kitchen along with a special Christmas drink pairing. **Ages 14+. Booking essential. From £10**

## Family Mince Pie Workshops

SATURDAY 7, 14, 21 DECEMBER, 11AM

Join us for these fun family workshops where you'll learn to roll, fill and bake traditional mince pies, as well as festive flavoured buttercream. **Ages 5+.** **Booking essential.** From £6.50

## Father Christmas Experience

SATURDAY 15 DECEMBER

Receive your special invite to meet the jolly man in red at our festive Abbot's Hall, with a personalised 15-minute session filled with festive surprises including a gift picked just for your little one! **Booking essential.** Check website for prices





# Marmalade Club

SATURDAY 25 JANUARY, 10AM

Brighten up your January by making glimmering Seville orange marmalade. You'll be supplied with everything you'll need to make four pots of this joyful winter spread in this relaxed group session. Thick or thin, light or dark, don't miss this chance to light up your larder. **Ages 14+. Booking essential. From £15**

# Food for Thought Talks

JANUARY-MARCH, DATES TBC

The Food Museum and EA Sustain present a special series of talks in conjunction with our exhibition Forty Farms, discussing the past, present and future of our food industry. Hear from acclaimed writers and innovators sharing their knowledge and expertise on food, farming and sustainability. See the full line-up on our website. **Ages 14+. Booking essential**





# Flavour Week

SATURDAY 15 - SUNDAY 23 FEBRUARY

Explore flavour, the senses and the fascinating links between flavour, memory and heritage through a variety of activities and taster experiments.

Over the week you'll have a chance to try some of the UK's most at-risk-foods and discover how these flavours play a part in continuing our heritage.

Find out more about activities and workshops on our website.





# School Dinners

29 MARCH 2025 - 21 FEBRUARY 2027

Semolina, sponge pudding and custard, turkey twizzlers... What are your memories of school food? Explore school dinners past, present and future as memories and tastes of school food are brought to life in our new exhibition.

From the meals themselves to the people behind them, have you ever thought about why school dinners are the way they are? And the reasons why they divide the nation?

Book a group trip and add a nostalgic school dinner meal onto your visit.

Feed into our exhibition as we gather experiences from all ages! **If you're interested in finding out more about this project or have objects relating to school dinners please contact [schooldinners@foodmuseum.org.uk](mailto:schooldinners@foodmuseum.org.uk)**





# Forest School

FRIDAY 20 SEPT, 18 OCT, 22 NOV, 20 DEC, 10.30AM-2.30PM

A unique experience that offers children the opportunity to develop confidence through hands-on outdoor activities.

Forest School uses nature to stimulate imagination, creativity and investigation. Discover nature, make new friends and take part in woodland activities, crafts and cooking. **Ages 6-11, unaccompanied. Booking essential. From £10**

## Family Forest School

FRIDAY 6 SEPT, 4 OCT, 8 NOV, 6 DEC, 10.30AM-1.30PM

Family Forest School is a more relaxed drop-in style session where adults are a part of the fun and take an active role in sessions. This is great for children with special education needs or who need more support, as well as an opportunity for children and carers to learn together. **Ages 5+, accompanied. Booking essential. £8**





# Toddler Time

WEDNESDAYS, 10AM

Looking for fun, educational activities for under-5s? Join us for Toddler Time! Accompanied toddlers can take part in a variety of activities, including exploring nature, making music, getting arty, yoga and more.

Toddler Time sessions are available for members only. **Learn more on our website.**



# Educational & Group Visits

YEAR-ROUND

We offer free pre-booked trips for school groups, allowing you to explore our site and exhibitions, along with bookable food-based sessions developed to enrich learning.



We also offer pre-booked group trips for organisations, societies or friends, where you can enjoy exclusive group rates, tours tailored to your interests and delicious meals from our café Feast. **Learn more on our website.**







# Weddings and Events

We offer a range of unique options and spaces for weddings and corporate hire, all set in a stunning 84 acres of landscaped estate. We have so much to offer as a venue for a truly memorable event!

From our 14th-century barn and Victorian stable block, to Abbot's Hall's picturesque conservatory and dining room overlooking the walled garden, to the large back lawn with marquee, we've got something for every type of event.

To check room availability, current prices, or if you wish to view the rooms prior to booking, please get in touch.

Email [bookings@foodmuseum.org.uk](mailto:bookings@foodmuseum.org.uk) or phone 01449 612229.



Photo: Hello Lovely Photos



# Feast Café

TUESDAY–SUNDAY, 10AM–4PM (+ MONDAYS IN SCHOOL/BANK HOLIDAYS)

We serve a variety of hot and cold dishes, cooked on site by our talented team. Join us for brunch, lunch, tea and coffee, or even just an ice cream!

We grow as many of our ingredients on-site as possible, working with our garden team. Our menu and specials change seasonally.

**Open to museum and non-museum visitors. See our menu on our website.**

## Shop

Discover our ever-changing range of locally-sourced goods, including delicious products from local producers, breweries and vineyards plus a selection of homewares, cookware, cards and gifts.

We also sell products created right here at the museum, such as our stoneground flour, walled garden produce, apple juice and bags made by our printmaking team.





# Membership

Becoming a member is a cost-effective way to get the most out of your museum experience, as well as support our charitable work.

Benefits include a 10% discount in our cafe and shop, free or discounted access to workshops and events, behind-the-scenes news, and special access to the site.

**For current membership prices visit our website.**



The Museum could not run without the support of our funders and partners. Particular thanks to:





# Opening times

**Winter: 1 November – 31 March**

## **Museum**

Tuesday–Sunday: 10am–4pm

Mondays in school/holidays: 10am–4pm

## **Shop**

Tuesday–Friday (+ Mondays in school/bank holidays): 9am–4pm

Saturday–Sunday: 9.30am–4pm

We are also open Tuesday–Sunday (+ Mondays in school/holidays) over summer (1 April–31 October), closing at 5pm

**For current admission prices, please check our website.**

The museum is easy to reach by public transport – it's a short walk from Stowmarket train station. If coming by car, use the postcode IP14 1DE or search for 'Iliffe Way' to find the nearest car park.

**[www.foodmuseum.org.uk](http://www.foodmuseum.org.uk)**  
**Stowmarket, Suffolk, IP14 1DL**

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